

Magpie Café Winter Special Menu
Available All Day Sunday-Friday and
11.30-6pm Saturdays
£15.95 for 2 Courses Plus Coffee
£19.95 for 3 Courses Plus Coffee

Starters

- Home-made Soup of the Day with Bread Roll
- Whitby Kipper With Brown Bread
- Prawn Cocktail
- Goujons of Cod Served With Tartare Sauce and Lemon
- Trio Of Magpie Pates (Crab, Kipper and Smoked Salmon) With Toasted French Bread
- Mussels Served in a Liquor of White Wine, Cream and Garlic With a Ciabatta Roll
- Battered Camembert or Goats Cheese With Redcurrant Dressing and Salad Leaves
- Deep Fried Breaded Whitebait Served With Garlic Mayonnaise
- King Prawns In Garlic Butter Served With a Ciabatta Roll

Mains

- Prime Cod or Haddock With Chips and Mushy Peas and Magpie Tartare Sauce
 - Magpie Fish Pie
 - Haddock and Salmon Gratin With Chips or Potatoes
 - Haddock and Prawns in a Creamy Leek Sauce with Vegetables and Chips or Potatoes
 - Grilled Salmon With Garlic Potatoes and Green Salad
 - Chicken Wrapped In Parma Ham Stuffed With Blue Cheese. Served With Creamed Sprouts and Chestnuts and Sauteed Potatoes
 - Local Gammon Served With a Fried Egg, Pineapple and Chips
 - Whitby Crab Salad Served with a selection of Home-made Coleslaws (subject to availability)
 - Up to 4 Vegetarian Options available
- Choice of Desserts From Our Seasonal Dessert Menu.
Up to 20 Desserts Available (£2 surcharge for Cheese and Biscuits)
- Tea or Coffee

All menu items are subject to availability and may change.
Special Menu available 4th November-24th December

Large Parties Catered For
Ideal For Christmas Parties - Book Now

The Good Food Guide 1980—2014

Hot Desserts

- 1 **Spotted Dick** Traditional fruity sponge pudding with Golden Syrup and Spices Served with Homemade Custard...£5.75
- 2 **Jam Roly Poly** Traditional Suet Pudding with Homemade Vanilla Custard. £5.75
- 3 **Sticky Toffee Pudding**. Our version of this Classic Dessert (has been on our menu for over 30 years now) with Ice Cream, Whipped Cream or Custard..£5.75
- 4 **Squidgy Chocolate Pudding (Served Warm)** with White Chocolate & Orange Sauce & Crème Fraîche.....£5.75
- 5 **Autumn Pudding** (Apple, Pear and Blackberries) Bread and Butter Pudding meets Summer Pudding Served with Whipped Cream, Ice Cream or Custard.....£5.75
- 6 **Almond Tart Served Warm** With Orange Sorbet.....£5.75
- 7 **Lemon Layer Pudding** Served Warm with Vanilla Ice Cream and Brandy Snap

Cold Desserts

- 8 **White Chocolate, Blackberry and Port Trifle ...** £5.75
- 9 **Magpie Fuffie Slice**. Made For Coeliacs or anyone who loves Coconut. Topped with Cream and Fresh Fruit. £5.75
- 10 **Toffee Apple Eton Mess** Bramley Apple, Toffee Sauce, Whipped Cream and Meringue Pieces ...£5.75
- 11 **Lemon Meringue Pot** Homemade Lemon Curd, Mascarpone, Meringue pieces and Whipped cream over Lemon Sorbet....£5.75
- 12 **Dark Chocolate, Orange and Cointreau Pot** With Whipped Cream and Tullie Biscuit ..£5.75
- 13 **Black Forest Stack** Griottine Cherries, Kirsch Laced Chocolate Sponge and Whipped Cream...£5.75
- 14 **Magpie Knickerbocker Glory**. Retro Ice Cream Heaven
Layers of Vanilla and Strawberry Ice Cream, Meringue, Poached Fruit and Fruit Purees
Topped with Whipped Cream, Chocolate and Nuts. £6.25
- 15 **Sherry and Marzipan Fruit Cake** served with Wensleydale Cheese £5.75
- 16 **Fruit Cake with No Added Sugar** (sweetened with Fruit Juice) Served with Wensleydale Cheese. £5.75
- 17 **Yorkshire Gingerbread** with Wensleydale Cheese £5.75

Most of our Desserts are Suitable for Vegetarians if in doubt please ask your Waiter/waitress

*Low Gluten Nos 4, 9, 10, 11, 14 (without wafer)

Desserts Containing Nuts* Nos 4, 6, 14, 15

Low Sugar 16

*Made with Gluten and Wheat Free Products but in line with new legislation can not be labelled Gluten Free as they are made in the same building as products containing Wheat and Gluten although every care is taken to avoid cross contact.

*As all desserts are made in the same kitchen it is possible that a trace of nut is present in other desserts

Three Scoops of Locally Made Ice Cream @ £5.75

Vanilla Ice Cream with Whipped Cream and Chocolate Scroll

or

Cinder Toffee Ice Cream with Butterscotch Sauce, Nuts & Whipped Cream

or

Strawberry Ice Cream with Strawberry Puree, Whipped Cream and Chocolate

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Dessert Menu



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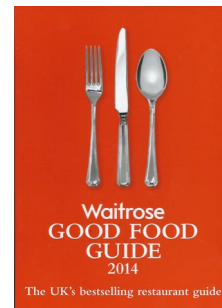
Cinder Toffee Ice Cream with Butterscotch Sauce, Nuts & Whipped Cream

or

Strawberry Ice Cream with Strawberry Puree, Whipped Cream and Chocolate

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Locally Made Sorbets @ £5.75 Orange or Blackcurrant



Cover
Price
17.99
Our
Price
12.95

A Selection of Northumbrian Cheese and Biscuits £7.95

Cuddy's Cave

Rich and Succulent Cheese From Northumberland.

Wensleydale

Moist Tangy Cheese from The Yorkshire Dales.

Yorkshire Blue

Award winning creamy Blue Cheese from The Vale of York.

Tea and Coffee Etc

Pot of Yorkshire Tea or Decaffeinated Tea ...£1.60

Pot of Speciality Tea (Earl Grey, Darjeeling, Fruit or Herbal)...£1.85

Iced Tea....£1.95

Cafetière of coffee for one.....£2.45

Espresso ..£1.60- Large..£2.25

Cappuccino..£2.25

Latté ..£2.25

Hot Chocolate with whipped cream ...£2.45

Irish Coffee .. £4.95

Home-made Chocolates....35p each

Ferreira Quinta do Porto 10 Year Old Finest Old Tawny Port.

Port Glass £2.95

125ml Glass £5.95

Liqueurs (50ml) @ £3.95 each

Tia Maria, Baileys Irish Cream, Drambuie, Cointreau or Amaretto

Sticky Wine

Château de Stony Muscat de Frontignan 375ml Bottle £14.95

Pineau des Charentes 10 Year Old

Year old Cognac is blended with freshly pressed grape juice - Semillon and Sauvignon for the White, Cabernet and Merlot for the Ruby - It is then matured for Ten Years in Wood giving it a Sweet, Mellow and Very Fruity taste which is delicious as an Aperitif or with Desserts - A.B.V. 18%

750ml Bottle £34.95

125ml Glass £5.95

25ml Shot Glass £1.25

Ruby

Strong and voluptuous- Perfect with Chocolate, Coffee & Toffee desserts

Blanc

Full-bodied and refined- Ideal with creamy fruity type desserts

Children's Menu



Baby Meal

Poached Egg and Dips
Or
Home-made Soup and Soldiers

Dish of Custard or Jelly
£3.25

Traditional Fish and Chips.

Deep Fried in our own Recipe Batter, served with Lemon and Our Home-made Tartare Sauce.

Magpie Fishcake in Crispy Batter and Chips.....£4.95
Chunky Pieces of Cod and Haddock with Chips.....£4.95
Cod and Chips.....£6.95
Haddock and Chips.....£6.95
Woof and Chips.....£6.95
Scampi And Chips whole Langoustine Tails in our own crispy Batter. Served in a Basket £6.95

Other Fish Dishes

Fish Pie .Cod, Haddock, Salmon and Prawns in a Creamy Sauce Topped with Riced Potato.....£7.95
Haddock and Salmon Gratin. Haddock Pieces and Salmon in a Thermidor Sauce served with Chips or Potatoes.....£7.95

Smaller versions of most items on the adult menu are Available

Colouring sheets and crayons provided free of charge.
Additional Activity Bags/Books 95p

Children's Specials Meals (3 to 10 year old) 5.45

Please Ask For Children's Special when Ordering

Mini Fish, Peas and Chips
Magpie Fishcake, Peas and Chips
Locally Made Sausage, Beans with Chips or Mash
Locally Made Burger in a Bun with Chips
Free Range Egg, Beans and Chips
Vegetarian Shepherd's Pie

(Puy Lentils, Red Pepper, Celery & Mushroom) topped with Cheesy riced potato)

Desserts To Take Away

Mr Men Ice Lolly.
Tub of Beacon Farm Ice Cream to Go (Chocolate, Strawberry or vanilla).
Sweetie Bag.

Desserts to Eat In

Jelly Babies, Jelly & Ice Cream.
Strawberry Ice-Cream with Raspberry Sauce.
Chocolate Fish and Vanilla Ice Cream.

Orange or Apple & Blackcurrant Fruitshoot or Glass of Chilled Milk

Activity Bag/Book

Please Ask For Children's Special when Ordering

Local Pork Sausages, Beans and Things

Heinz Baked Beans on Two Slices of Toast.....	£3.75
Heinz Baked Beans and Chips.....	£3.75
Thick Local Pork Sausages and Chips.....	£4.45
Local Pork Sausage, Beans and Chips.....	£4.95
Local Pork Sausage, Egg and Chips.....	£4.95
Egg (2) and Chips.....	£4.45
Locally made Burgers (2) and Chips.....	£4.95
Locally made Burger (1), Beans and Chips.....	£4.95
Cheese Burger with Mayo Lettuce and Tomato in a Roll with ..Chips.....	£4.95
Local Honey Roast Ham with Chips.....	£4.95
Local Honey Roast Ham with a Selection of Homemade ...Coleslaws and Chips.....	£5.95
Homemade Lasagne with Chips.....	£6.95

BEAN FACE

*Slices of Pork Sausage and Baked Beans topped
with Riced Potato with a Sausage and Tomato
Face and Cheese Hair*

£3.95

Vegetarian Dishes

Vegetarian Shepherd's Pie

Puy Lentils, Red Pepper, Celery & Mushroom) topped with Cheesy
riced potato.....£5.95

Leek, Tomato and Pasta Bake

Leek, Cherry Tomatoes and Penne Pasta in a creamy Cheese
Sauce with New Potatoes or Salad.....£5.95

Grilled Goats Cheese

With Dressed Leaves, Croutons, Toasted Pine Nut, Olives &
Red Onions.....£5.95

Today's Vegetarian Special

See Specials page in main menu for today's dish. Childs Portion £5.95

Childrens Desserts

Jelly Babies, Jelly and Ice Cream.....	£2.25
Chocolate Fish and Ice Cream.....	£2.25
Strawberry Ice-Cream with Raspberry Sauce.....	£2.25
Banana and Custard.....	£2.25
Fresh Cream Butterfly Bun.....	.95p
Sweetie Bag... (not suitable for under three year old).....	.75p
Milk Shake Strawberry or Banana just made from Fresh Milk, Ice ... Cream and Fruit.....	£1.95

Drinks Etc

Fruitshoot

Orange 75p

Blackcurrant & Apple 75p

Chilled Milk -250ml- 1.25

Coke

Diet Coke

Fata Orange

Lemonade

£1.30 Half Pint

Milk Shakes

Strawberry or Banana

Just made from

Fresh Milk, Ice Cream

and Fruit

£1.95

Coke Float

£1.95

Appetiser

£1.95

Apple Juice

£1.50

Hot Chocolate

Topped with Cream and

Chocolate Scroll

£2.25

Freshly Squeezed

Orange Juice

175ml £2.45

250ml £3.45



The Magpie Rhyme

One for sorrow.
Two for joy.
Three for a girl.
Four for a boy.
Five for silver.
Six for gold.
Seven for a secret never to be told.
Eight's a wish.
Nine's a kiss.
Ten is a bird you must not miss,
MAGPIE.



We are often asked to describe the different types of fish we have on offer so I will attempt a brief note on some here:

Cod - Meaty, Succulent large white flakes at its best deep fried in batter or Grilled and served with a sauce.

Haddock - My personal favourite a little more flavoursome than Cod and wonderful deep fried or grilled. Best fried with the skin on to optimize the flavour—and unlike Cod the skin is good to eat.

Woof - Actually Sea Cat and somewhere between Cod and Haddock in the flavour department, very good for grilling.

Plaice— Milky white flesh with a Fresh slightly citrus taste.

Lemon Sole— My second favourite fish after Haddock. Fresh seaside taste with a hint of lemon—melting velvety soft texture.

Skate Wing— An unusual texture with long linear flakes with a slight stickiness and a delicate, clean taste with a pleasant slightly acidic after-taste.

Monk— Dense juicy sweet flesh perfect deep fried in chunky pieces.

Halibut—The meat eaters fish—like a good rare steak, substantial yet tender it is good cooked in a variety of ways and can hold it's own in some robust flavour combinations.

Turbot— Highly prized fish with a sweet, juicy, slightly sticky flesh . Can be Poached, Grilled, Pan Fried or Oven Baked. Smaller fish circa 1½lbs are best cooked on the bone.

Brill— Medium firm white flesh with a delicate flavour. Whilst many people think Turbot is the King of Fish almost as many think Brill is: well Brill

Dover Sole— Juicy small tightly packed flavoursome flakes—best cooked on the bone and served plain or with a simple light butter sauce.

Wild Sea Bass—A hint of mussel like iodine both skin and flesh are very tasty and good to eat - best pan fried or grilled.

John Dory— We only get a few of these landed locally so it is often not available but when it is it is quickly snapped up and is prized for it's milky , firm and smooth flesh.

Salmon— instantly recognisable by it's distinct colour, which varies from dusty pink to bright orange and silky rich flesh. We use wild local fish when available in season or the superb Loch Duart farmed Salmon.

Squid— Wonderfully succulent with a texture like firm panna cotta at its best pan fried in a little butter with fresh ground black pepper.

Scampi— we use sweet juicy whole tail Scampi.

Gurnard— Dense firm flesh, quite dry but not unpleasantly so.

Hake— quite a mild fish, with a white flaky texture and a more fine flavour that is more subtle than that of cod. The fish has a soft, iron-grey skin. In France it is often called Saumon Blanc (White Salmon)

Ling— This fish is closely associated with cod and is a member of the cod group. Ling has a long, tapered body with marbled brown and white skin and a silver belly. The meat is white and textured with a sweet flavour

Pollock— A white, flaky fish that is an excellent substitute for cod and can rival cod's flavour. Famously recently re branded by a leading supermarket chain under it's French name "Colin"

Mackerel— A firm-fleshed, oil-rich fish with iridescent silver- and blue-striped skin. It's delicious and nutritious, with intense creamy meat packed with omega-3 fatty acids

Low Gluten Fish and Chips.

*Please note that every effort is made to avoid contamination by gluten and wheat containing items but please be aware that all items are prepared in the same kitchen.

We always have Gluten Free Batter available and if you are able to tolerate the food being cooked in the same medium as items containing Wheat and Gluten no notice is required, however if you need your food to be cooked in a separate pan that has not been used for other items we may need a few minutes notice to prepare a pan.

As we buy fish daily it is always offered subject to availability.

**Wherever possible we buy our fish locally either directly from the boats, on the Fish Market opposite or through our excellent Local Fish Merchant Dennis Crooks, occasionally we may need to source fish from elsewhere but please be assured it will always be of the finest quality available.*

Please note all weights are approximate and refer to uncooked weight.

Ian Robson

Allergy Notification. Please make your Server aware of any Allergies or intolerances you may have.

Nibbles

Bowl of Olives ..£2.95 — Marinated Anchovy Fillets ...£3.95
 Habas Fritas (Roasted Broad Beans)...£2.95 — Cajun Spiced Nuts...£2.95
 Garlic Ciabatta £2.25 — Warm Ciabatta Roll and Butter 95p

Starters

Whitby Cullen (Kipper & Potato Soup)—Our version of Cullen Skink £4.95
 Traditional Whitby Kipper.....£4.95
 The above Kipper Dishes served with Two Slices of Brown Bread and a Pot of Homemade Strawberry Jam(the idea is to eat some
 of the bread with the jam after the kipper to take away the smokiness ready for your next course)
 Whitby Kipper Pâté Served with French Stick and Homemade Chutney.....£4.95
 Freshly Squeezed Orange Juice ✓.....SM (175ml) £2.45 Half Pint £3.45
 Home-made Soup ✓and Warm Crusty Bread -all our soups are suitable for Vegetarians and Coeliacs (excluding Bread).....£4.25
 Whitby Crab with Salad Leaves and Brown Bread.....£5.95
 Crab & Prawn or Crab & Salmon with Salad Leaves & Brown Bread.....£7.45
 Crab Parcel. Whitby Crab wrapped in Smoked Salmon and served on Salad Leaves.....£7.45
 Whitby Crab Pâté Served with French Stick and Homemade Chutney.....£4.95
 Magpie Fishcakes served with Tartare Sauce and Salad Garnish.....£4.25
 Three Deep Fried Goujons of Cod served with Lemon and Tartare sauce.....£4.25
 King Prawn Tails in Garlic Butter served with a Ciabatta Roll.....£6.95
 Deep Fried Cheese. Either Goats Cheese or Camembert (in our own crispy batter) on Salad Leaves with a Port and
Redcurrant dressing.....£5.45
 Prawn Cocktail, Plump Prawns in a Piquant Rosemarie Sauce£5.95
 Poached Salmon with Salad Leaves, Piquant Rosemarie Sauce and Brown Bread.....£5.95
 Grilled Goats Cheese with Port and Red Currant Dressed Leaves, Croutons, Toasted Pine Nuts, Olives, Cherry
 ... Tomatoes and Red Onion ✓.....£5.95
 Hand Sliced Staithes Smoked Salmon with Lemon and Brown Bread.....£6.95
 Staithes Smoked Salmon Pâté Served with French Stick and Homemade Chutney.....£4.95
 Staithes Oak Roasted Salmon Nicoise Salad Starter.....£6.95
 Sautéed Local Squid with Butter , Sea Salt and Freshly-Milled Black Pepper£6.95
 Magpie Baked Herring with Onion and Smoked Paprika served cold with Brown Bread.....£4.95
 Breaded Whitebait ~ Deep Fried, served with a Garlic Mayo Dip£5.95
 Coquilles St Jacques. Scallops in white wine sauce with Piped Potato.....£7.95

Fresh Mussels

Steamed & served in a liquor of Wine, Cream and Garlic
 Served with a warm Ciabatta Roll Half Kilo..£7.95 Kilo..£14.95

Hot Seafood Pot

A selection of Fresh Fish and Seafood including subject to availability Clams, Crevettes, King Scallop,
 Mussels, Salmon and Haddock cooked and served in a liquor of Wine, Butter and a hint of Garlic with
 Warm Crusty Bread.....Starter £9.95 Main £17.95

Chilled Seafood Taster

A selection of Fresh Fish and Seafood including subject to availability Oyster, Clams, Crevettes, Mussels,
 Crab,,Anchovies, Salmon, Smoked Salmon, Scallop, Baked Herring and Prawns £13.95
 (With Half Lobster £9.95)

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Traditional Whitby Fish and Chips.

Deep Fried in Magpie Recipe Crispy Batter and served with Lemon and Our Homemade Tartare Sauce.

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Haddock and Chips

Our Haddock is boned but is fried skin on for best results

Small c9oz/255g (remember these are Yorkshire portions, have this size & leave room for dessert) £9.95

Regular c12oz/340g£11.95

Large 1lb /453g (13.95) size available on request (subject to availability)

Cod and Chips

All Deep Fried Cod is Skinned and Boned,

Small c8oz/225g (remember these are Yorkshire portions, have this size and leave room for dessert) £9.95

Regular c11oz/310g£11.95

Large 14 oz/400g (13.95) size available on request

Chunky Pieces of Cod and Haddock with Chips.....	£6.95
Goujons of Cod Served with Chips	£7.95
Ling and Chips c10oz / 285g.....	£10.95
Gurnard and Chips c10oz / 285g.....	£10.95
Pollock and Chips c10oz / 285g.....	£10.95
Hake and Chips c10oz / 285g.....	£10.95
Woof and Chips c10oz/285g.....	£11.95
Plaice and Chips c10.oz/285g.....	£12.95
Skate Wing and Chips c14oz/400g.....	£12.95
Lemon Sole and Chips c 10oz/285g.....	£13.95
Monk and Chips c 10.oz/285g.....	£15.95
Halibut and Chips c10.oz/285g.....	£15.95
Special Fish Platter and Chips (5oz /141g Each of Cod, Haddock, Plaice andSkate (7oz/200g)).....	£19.95

Whitby Scampi

Breaded Large Whole Tail Whitby
Scampi

Served in a Basket with Chips, Our
Homemade Tartare Sauce & Lemon

£9.95

Bread and Butter (per slice) ..40p
Mushy peas£1.50
Heinz Baked Beans.....£1.50
Garden Peas.....£1.50
Deep Fried Courgette.....£2.25
Seasonal Vegetables.....£2.25
Sautéed Samphire.....£2.25
Warm Ciabatta Roll and Butter 95p
Pickled Onions.....£1.45
Plate of Chips.....£2.95
Green Side Salad.....£2.50
Side Salad with Coleslaws£2.95
Magpie Chip Shop Gravy.....£1.25
Magpie Chip Shop Curry Sauce...£1.25



Grilled or Poached Fish

Served with a selection of vegetables and a potato dish or side salad of your choice

HADDOCK	10.95/12.95
COD.....	10.95/12.95
WOOF.....	10.95/12.95
SALMON.....	10.95/13.95
PLAICE.....	10.95/13.95
LEMON SOLE.....	11.95/14.95
SKATE	10.95/13.95
MONK.....	12.95/15.95
HALIBUT	13.95/16.95
Whole Dover Sole	MP by weight
Whole Turbot	MP by weight
Whole Wild Sea Bass.....	MP by weight
Whole John Dory	MP by weight

Create your own Special Grilled or Poached Fish Platter Served with Seasonal vegetables

C50z/141g of any of the following fish at £4.75 each
Cod, Haddock, Woof, Plaice, Salmon, Hake, Gurnard,
Ling, Pollack, Skate (7oz/200g),

C50z/141g of any of the following Fish at £6.75 each
Monk, Halibut, Turbot, Wild Sea Bass, Lemon Sole

Add a Green Side Salad £2.50 Add Chips or Potato Dish £2.95

Add a Side Salad with Homemade Coleslaws £2.95

All our meals are cooked to order and our kitchen team are working as fast as possible but please be patient at busy times

As we buy fish daily it is always offered subject to availability.

Allergy Notification. Please make your Server aware of any Allergies or intolerances you may have.

Fish and Seafood Dishes



Fresh Mussels Steamed & served in a liquor of Wine,
Cream and Garlic. Half Kilo....£7.95
with a warm Ciabatta Roll Kilo £14.95

Magpie Fish Pie

Poached pieces of Succulent White Fish, Plump Prawns and Salmon in a Cream and Tarragon sauce topped with Riced Potato and Cheese£10.95

Haddock and Salmon Gratin.

Grilled Pieces of Plump Fresh Haddock and Salmon in Thermidor Sauce topped with Breadcrumbs, Parmesan and Basil. Served with Chips or Potatoes or Green Salad.....£10.95

Haddock and Prawns in a Creamy Leek Sauce

Grilled pieces of Plump Fresh Haddock and Prawns in a Creamy Leek Sauce Served with aselection of vegetables and your choice of Potato dish or Side Salad.....£13.95

Salmon with Garlic Potatoes

Grilled Salmon served on Garlic Sauté Potatoes surrounded by a Crisp Green Salad..... £13.95

Magpie Trio

Wild Sea Bass, Salmon and King Scallops poached in a light white wine, Chive and lemon butter Served on Wilted Spinach with your choice of potatoes or salad£16.95

Seafood St Jacques

Seafood St Jacques (Lobster, Scallops and Mussels in a White Wine Sauce) With Piped Potato...£16.95

Seafood Paella

Our Take on this Classic Spanish Rice Dish with Fish, Shellfish and Chorizo16.95

Hot Seafood Pot

A selection of Fresh Fish and Seafood including subject to availability Clams, Crevettes, King Scallop, Mussels, Salmon and Haddock cooked and served in a liquor of Wine, Butter and a hint of Garlic Served with Warm Crusty BreadStarter...£9.95 Main....£17.95

Magpie Medley

Pan fried Wild Bass,, Salmon, Scallops and King Prawns on Creamed Samphire and Creamy Garlic Mashed Potato.....£18.95

Scallop and King Prawn Thermidor

Scallops with King Prawn Tails in a Rich Thermidor Sauce Served with Deep fried Courgettes, FreshVegetables and Salad or Potatoes£18.95

Lobster Thermidor

A whole Local Lobster c 550g in a Rich Thermidor Sauce Served with Deep fried Courgettes, Fresh ... Vegetables and Salad or Potatoes£22.95

Many of our dishes are or can be adapted to be wheat and
Gluten Free*. Please ask your Server.

*Please note that every effort is made to avoid contamination by gluten and wheat containing items but please be aware that all items are prepared in the same kitchen.

Meat Dishes

Mrs Radford's Honey Roast Ham

With Homemade Coleslaws and Chíps or Potatoes.....£8.95

Locally Made Thick Pork Sausage

Served with Fried Free Range Egg, Homemade Chutney and Chíps.....£8.95

Lasagne Verdi Al Forno

Homemade and Served with Chíps or New Potatoes or Salad.....£10.95

Yorkshire Gammon

Served with Free Range Egg, Pineapple and chíps or potatoes.....£11.95

Rích Beef in Slipway Ale Casserole

Slow cooked diced Rump Steak & Vegetables in a Rích Ale Gravy topped with Welsh Rarebit Croutons .
..and served with Creamy Mash.... £12.95

8/10oz Locally Reared 21 day aged Prime Fillet Steak

Topped with Horseradish Butter

with sautéed mushrooms, onion rings, dried tomato salad garnish and chíps or potatoes£22.95
(with Two Cheese and Rocket Sauce or Pepper Sauce instead of Horseradish butter £2.75 extra)

Homemade Vegetarian Dishes

Vegetarian Shepherd's Pie

Puy Lentils, Red Pepper, Celery & Mushroom topped with Cheesy (or plain if preferred)riced potato..£9.95

Grilled Goats Cheese

On Port and Red Currant Dressed Leaves, Croutons, Toasted Pine Nuts, Olives, Cherry Tomatoes and Red Onion.....£9.95

Creamy Chestnut and Mushroom Tagliatelle.....£9.95

Leek, Tomato and Pasta Bake

Leek, Cherry Tomatoes and Penne Pasta in a creamy Cheese Sauce with Potatoes or Salad.....£9.95

All our meals are cooked to order and our kitchen team are working as fast as possible but please be patient at busy times



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Nibbles and Snacks

Why not order a few to share? Just Right With a bottle of Wine

Bowl of Chips.....	Sm.£1.95 Lg £2.95
Habas Fritas (Roasted Broad Beans).....	£2.95
Cajun Spiced Nuts (Cashews, Almonds and Peanuts).....	£2.95
Marinated Anchovy Fillets	£3.95
Bowl of Olives ✓.....	£2.95
Mini Fish and Chips with Magpie Tartare Sauce	£4.25
¼ Kilo Mussels Steamed & served in a liquor of Wine, Cream & Garlic with Roll ..	£4.50
½ Kilo Mussels Steamed & served in a liquor of Wine, Cream & Garlic with Roll ..	£7.95
Magpie Fishcakes, Salad Leaves and Tartare Sauce.....	£4.25
Breaded Large Whitby Scampi Tails with Tartare Sauce and Lemon.....	£7.95
Garlic King Prawn Tails— tossed in Garlic Butter served with a Ciabatta Roll..	£6.95
Deep Fried Sole Goujons with Tartare Sauce and Lemon.....	£6.95
Coquilles St Jacques. Scallops in white wine sauce with Piped Potato.....	£7.95
Staithes Oak Roasted Salmon Nicoise Salad.....	£6.95
Sautéed Local Squid with Butter, Sea Salt & Freshly-Milled Black Pepper	£6.95
Grilled Goats Cheese with a Port and Red Currant Dressing Salad Leaves, ... toasted Pine Nuts, Olives and Red Onions ✓.....	£5.95
Breaded Whitebait ~ Deep Fried, served with a Garlic Mayo Dip	£5.95



Freshly Made Sandwiches

In White or Brown Bread

All served with Chips and Salad Garnish.

Choose From

Mrs Radford's Honey Roast Ham	£5.95
Cuddy's Cave Cheddar and Coleslaw	£5.95
Poached Salmon and Rocket	£7.95
Plump Prawns in Rose Marie Sauce	£6.95
Smoked Salmon and Cottage Cheese	£6.95
Whitby Crab	£7.95

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Salads

All Salads are Crisp Mixed Leaves, Cherry Tomatoes , Egg cucumber etc unless stated.
Add a Selection of our Homemade Coleslaws for £1.45

Fresh Dressed Whitby Crab Salad £9.95

Mrs Radford's Honey Roast Ham	£8.95
Plump Peeled Prawns.....	£9.95
Fresh Whitby Crab and Plump peeled Prawns.....	£13.95
Fresh Whitby Crab and Poached Salmon.....	£13.95
Smoked Salmon and Cottage Cheese Parcels.....	£12.95
Cottage Cheese and Fresh Fruit V.....	£8.95
Cuddy's Cave Cheddar Cheese and Fresh Fruit V.....	£8.95
Grilled Goats Cheese with a Port and Red Currant Dressing Salad Leaves, toasted Pine Nuts, Olives and Red Onions V.....	£9.95
Crab Parcels. Whitby Crab wrapped in Locally Smoked Salmon.....	£13.95
Poached Loch Duart Salmon (served Warm or Chilled).....	£13.95
Locally Oak Roasted Salmon (served cold) with a Whisky Marmalade Sauce ...	£14.95
Whole Local Dressed Lobster (c 1 to 1¼-lb).....	£21.95

Seafood Taster Selection

A selection of Fresh Chilled Fish and Seafood subject to availability Oyster, Clams, Crevetts, Crab, Anchovies, Salmon, Smoked Salmon, Scallop, Baked Herring, Prawns and Mussels

£13.95

(With Half Lobster £9.95 extra)

****** We suggest if eating oysters guests avoid spirits and consume other alcohol in moderation ******

Magpie De-luxe Salad

Whitby Crab, Plump Peeled Prawns, Poached Salmon, and Smoked Salmon....

£17.95

(With Half Lobster £9.95 extra)

Watchers of Weight.

Low Fat Spreads. Skimmed Milk and Splenda Sweetener available on request.



Afternoon Tea 11.95

Your choice of Sandwich from
Whitby Crab, Mrs Radford's Honey Roast Ham,
Cuddy's Cave Cheddar Cheese and Coleslaw, Poached Salmon and Rocket,
Plump Prawns in Rose Marie Sauce or Staithes Smoked Salmon and Cottage Cheese

Scone with Homemade Strawberry Jam and Clotted Cream.

Chocolate Brownie and Cream Meringue

Yorkshire Gingerbread with Wensleydale Cheese.

Pot of Taylor's Yorkshire Tea or Fresh Ground Coffee

Cream Tea 4.95

Two Homemade Scones with Magpie Strawberry Jam, Clotted Cream & a Pot of Yorkshire Tea

Northumbrian Cheese and Biscuits £7.95

Cuddy's Cave (rich, mellow and succulent cheese from Northumberland)

Wensleydale (a moist tangy cheese from the Yorkshire Dales)

Yorkshire Blue (Award winning creamy mellow blue cheese from the Vale of York)

Served with a Selection of Biscuits, Fruit and Celery

Tea and Coffee Etc

Pot of Yorkshire Tea or Decaffeinated Tea ...£1.60

Pot of Speciality Tea (Earl Grey, Darjeeling, Fruit or Herbal)...£1.85 Iced Tea....£1.85

Cup of Freshly Brewed Coffee£1.75

Cafetière of coffee for one.....£2.45

Espresso £1.60- Large £2.25

Cappuccino £1.95 Latte £1.95 Irish or Liqueur Coffee £3.95

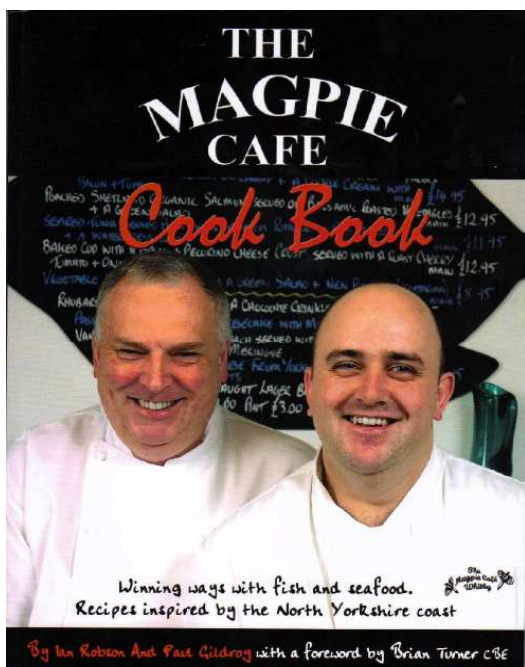
Hot Chocolate (with whipped cream & Chocolate £2.25 Home-made Chocolates...35p each

Skimmed Milk, Flora and Splenda Sweetener available on request.

Housewater™ @ The Magpie

Housewater™ has been created to provide you with a choice. Bottled water can be expensive and may have travelled many miles, generating a significant carbon footprint, en route to your table. Tap water is an alternative, however the quality and purity cannot always be guaranteed and it is often not as appetizing as bottled water. Housewater™ is mains supplied water, freshly filtered and chilled by a high quality unit built to demanding specifications by one of the UK's top manufacturers of beverage equipment.

750ml Sparkling or Still £1.25 (bottle is reusable and remains the property of The Magpie Café)



Magpie Café Cook Book

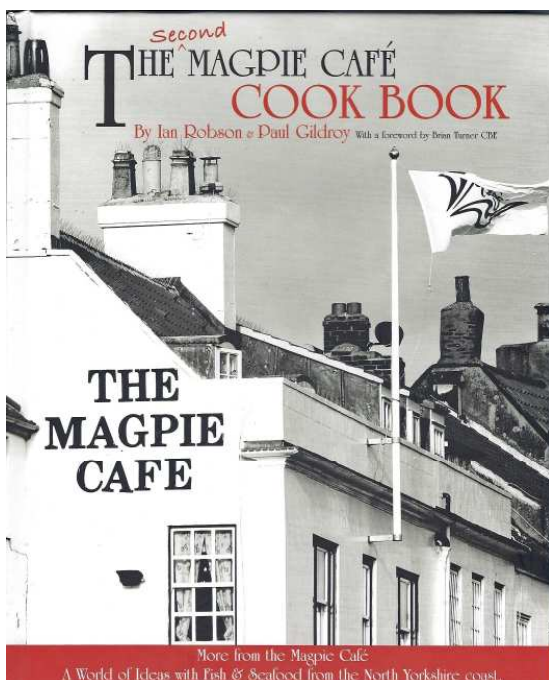
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At 2 Golden Lion Bank

Opposite the Swing Bridge

on this side of the river

Exclusive Whitby Table Mats

and Magpie Items available.



Magpie Takeaway Menu.

Cod £4.95

Haddock £4.95

Fishcakes (2) £1.95

Fish Bites £3.95

Sausage Large £1.25

Sausage Small 75p

Large Chips £1.75

Cone of Chips £1.10

Large Chip Butty £1.95

Mushy Peas Lg 95p Sm 60p

Heinz Beans Lg 95p Sm 60p

Gravy 70p

Curry Sauce 90p

Magpie Tartare Sauce 50p

Garlic Mayonnaise 50p

Gherkins 30p

Pickled Onions 35p

Pickled Eggs 60p

Taylors Yorkshire Tea £1

Ríjo 42 Fresh Ground Coffee £1.50

Cappuccino £1.60

Latte £1.60

Hot Chocolate £1.60

Coke Etc Cans 85p

Children's Meal Box

Fish Bits and Chips or Sausage and Chips plus Drink and Toy £3.-